

Establishment Name EUREST DINING SERVICES Establishment Address 1800 F ST NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
49. - (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)cabinet spaces out front contain dust	1903.1	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 00.0°F		

Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (3-compartment sink)	113.0F	Hot Water (Handwashing Sink - kitchen)	112.0F	Soup (Soup Warmer) (Hot Holding)	155.0F	(Refrigerator - reach-in)	38.4F
(Refrigerator - display)	39.0F	(Reach-in Freezer)	-9.0F				
Inspector Comments: No objection to issuance of a new license. If you have any questions, email food.safety@dc.gov							
Person-in-Charge (Signature)			Katreeda S. Thomas (Print)		06/15/2016 Date		
Inspector (Signature)			Joyce Moore (Print)		64 Badge #		
					06/15/2016 Date		

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